



LORD CREWE ARMS

— BLANCHLAND —

LUNCH

STARTERS

- Butternut squash & goat's cheese soup **6**
- Isle of Wight tomatoes, white peach, basil, burrata **10**
- Our garden courgettes, leaves, fennel, peas, Manchego **7**
- Crewe cured salmon, watercress & wheaten bread **10**
- Northumberland farm country pate, grain mustard, sourdough toast **8**
- Handpicked crab on toast, brown crab mayonnaise, fries **13**

MAINS

- Hand rolled pasta, confit tomatoes, peas and a light tomato sauce **18**
- 'Crewe Brew' beer battered cod, chips, tartare sauce **14**
- Chargrilled bavette steak, crewe chips, marmite butter **18**
- Chicken breast schnitzel, fried egg, caper butter, fries **15**
- North Sea hake, buttered new potatoes, lemon & caper butter, samphire **15**
- Braised venison, wild mushrooms, creamed polenta **15**

SIDES

- Sweetheart cabbage, miso & garlic butter **4** | Garden carrots, lovage butter **4**
- Crewe chips **4** | New potatoes **4** | Salt & vinegar onion rings **4** | Truffle & parmesan fries **5.5**

AFTERS

- Greengage & almond tart, vanilla ice cream **7**
- Single plantation chocolate mousse, Oakchurch Farm raspberries, toasted almonds **8**
- Bruce Farm strawberries marinated in fruity olive oil, minus 8 verjus, crème fraiche **7**
- Sticky toffee pudding, medjool dates, roasted hazelnuts **7**

- Isle of Mull Cheddar | Colston Basset Stilton | Baron Bigod
- Served simply with crackers, quince paste and fig compote **4.5** (per cheese)